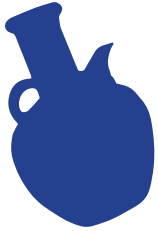


FAIRUZ ROOM



DINNER

PART I

House Roasted Nuts

Puffy Pita

Shanklish: feta, lebneh, thyme

Kishek Soup: fermented yogurt broth,
black garlic toast.

Basturma Wreath: choux pastry, labneh,
house herbs, shaved cold cured beef filet mignon

Asparagus Moussaka: asparagus, eggplant, tomato, halloumi
cheese

Fattoush: bibb salad, pita chips, herbs, radishes, cherry toma-
to, sumac vinaigrette

Add-on: Three cheese sambousak \$7

PART II

Spring Beef Shank: Swiss chard kibbeh,
fava, sweet pea sauce

PART III

Baklava with Oregon hazelnut, French chocolate

Add-on:

Rose macaron \$3

Halva Crème Caramel \$6

FAIRUZ ROOM

DRINKS

Wine

**TOURELLES WHITE
LEBANON – 2020**

\$12 / \$48

Stony with minerality and a deeply satisfying core of peach, pineapple, lychee, & honey

**DILA-O ORANGE
GEORGIA – 2021**

\$11 / \$42

Salty orange peel meets preserved lemon, apricot, and a gentle earthiness

**MUSAR JEUNE
LEBANON – 2019**

\$14 / \$56

A Lebanese response to layered French reds, with dark cherry and gentle earthiness balanced out with perfect acidity and tannin

**MONUMENT DAUGHTER
OREGON – 2021**

\$15 / \$58

Juicy and fun, with buoyant pinot brightness colliding against smoky syrah; a little playful, a little funky, and utterly irresistible



Cocktails \$12

PAPER PLANE

Knob Creek, Aperol, Lo-Fi gentian Amaro, lemon

MANGO MULE

Monopolowa, mango, lime, ginger beer

ARAK MARGARITA

El Massaya arak, hibiscus, cointreau, lime, agave, salt

SOUR CHERRY NEGRONI

Bombay sapphire, Campari, Cocchi Amaro, sour cherry, young walnut

Arak

Lebanese aperitif made from grapes and distilled with aniseed and served chilled. Best enjoyed before, after or during your meal.

EL MASSAYA \$10

Creamy and sweet

EL RIF \$12

Savory and sophisticated

Beer \$6

VARIETAL BREWING CASITA MEXICAN LAGER 4.5%

MATCHLESS PURPLE TERPLE IPA 6.6%

Non-Alcoholic \$4

Orange-Blossom Lemonade

Coke, Diet Coke, Sprite, Fanta

Coffee, Tea